LISTING OF CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application.

Please cancel claims 2-4 without prejudice or disclaimer of the subject matter set forth therein and amend claims 1-3 and 6-13 as follows.

1. (Currently Amended) A multilayer tube for transferring a smoke-curing liquid to food, the multilayer tube ~~having~~ comprising:

an innermost layer comprising a polyamide resin and a crosslinked polyvinylpyrrolidone, and

an outer layer arranged on the innermost layer,

wherein the crosslinked polyvinylpyrrolidone is present in the innermost layer in a proportion of about 1 to about 50% by weight, relative to content of the polyamide resin, and

a smoke-curing liquid is applied to the innermost layer.

2. (Currently Amended) The [[A]] multilayer tube for transferring a smoke-curing liquid to food according to claim ~~Claim~~ 1, the tube having at least three layers.

3. (Currently Amended) The [[A]] multilayer tube for transferring a smoke-curing liquid to food according to claim ~~Claim~~ 1, wherein the tube has been subjected to a corona discharge.

4-5. (Canceled)

6. (Currently Amended) The [[A]] multilayer tube for transferring a smoke-curing liquid to food according to claim ~~Claim~~ 1, wherein the tube has at least one vapor barrier layer as ~~an~~ the outer layer for the innermost layer.

7. (Currently Amended) The [[A]] multilayer tube for transferring a smoke-curing liquid to food according to claim ~~Claim~~ 1, wherein the tube has at least one oxygen barrier layer as ~~an~~ the outer layer for the innermost layer.

8. (Currently Amended) The [[A]] multilayer tube for transferring a smoke-curing liquid to food according to claim ~~Claim~~ 1, wherein the outer layer ~~tube~~ has at least one vapor barrier layer and at least one oxygen barrier layer as outer layers over the innermost layer.

9. (Currently Amended) The [[A]] multilayer tube for transferring a smoke-curing liquid to food according to claim ~~Claim~~ [[1]] 8, wherein the innermost layer, the at least one oxygen barrier layer and the at least one oxygen barrier layer are disposed in this order.

10. (Currently Amended) The [[A]] multilayer tube for transferring a smoke-curing liquid to food according to claim ~~Claim~~ 8, wherein the vapor barrier layer comprises an olefin-based polymer and the oxygen barrier layer comprises a polyamide resin.

11. (Currently Amended) The [[A]] multilayer tube for transferring a smoke-curing liquid to food according to claim ~~Claim~~ 8, wherein the innermost layer A comprises a polyamide resin and a crosslinked polyvinylpyrrolidone, the vapor barrier layer B, B1 or B_2 comprises an olefin-based polymer, the layers B_1 and B_2 comprising a different olefin-based polymer, and the oxygen barrier layer C comprises a polyamide resin, these layers being disposed in the following order:

A/B/C,
$A/B_1/B_2/C$,
$A/B_1/B_2/B_1/C$,
$A/B_1/C/B_1/C$, or
A/C/B/C.

12. (Currently Amended) A packaged food product, wherein a food product is packaged in the multilayer tube for transferring a smoke-curing liquid to food of claim 1 ~~Claim 4~~.

13. (Currently Amended) A method for producing a smoked food product comprising:

packaging a food product into the multilayer tube for transferring a smoke-curing liquid to food of claim 1 ~~Claim 4~~; and heating the food product packaged in the multilayer tube.